

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	27 January	2021	
	DAY	Month	YEAR
Requested by:	Kevin Varga	as, Constituent Liaison	
1 7	NAME	Positio	N
Transmitted by:			
•		Field Office Executive Review Unit	
	NAME	Positio	N
Were electronic files sent?			
YES	$No \square$		
How many people are currently	•	norted/quarantined due to sickne	
Number of people currently	conortecyqua	irantinea que to sickness:	0
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	st recently for	rmally counted in this facility?	
Number of people m	ost recently fo	ormally counted in the facility:	259
How many people formally	counted in th	is facility describe themselves a	s the following gender?
Female: 17			
Male: 242			
Nonbinary: C)		
Prefer not to say:	0		

How many people formany counted in this i	facility describe themselves as transgender?
Number of people that describe them	
How many people have been brought into th	ne facility this week?
Number of people brought into the fa	acility this week: 20
How many people have left the facility this v	week?
Number of people who left the facility	y this week: 5
How many people and where did those who	left the facility go?
Released into community: unknow	vn
Formally removed from the United S	tates: unknown
Moved to other facility: unknown	<u>n</u>
Other: unknown	n l
How many people are currently being house	d in the Annex?
Number of people who are being hou	used in the Annex: 69
Female: 17	
Male: 52	
Male: 52	
<u> </u>	
COVID-19 CONFIRMED CASES*:	This week: Total to date since March 30, 2020:
<u> </u>	This week: Total to date since March 30, 2020: 214
COVID-19 CONFIRMED CASES*:	
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility:	0 214
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring:	0 214 0 181
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: DOCUMENTS RECEIVED:	0 214 0 181 0 2 0 123 *See Supplemental Notes
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing of	0 214 0 181 0 2 0 123 *See Supplemental Notes Checklists
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing of Received Received Modern Covidence Received Received Modern Covidence Received Received Modern Covidence Received Received	0 214 0 181 0 2 0 123 *See Supplemental Notes Checklists NOT RECEIVED □
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing of	0 214 0 181 0 2 0 123 *See Supplemental Notes Checklists NOT RECEIVED □
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing of Received Daily Foods Production Service Received	0 214 0 181 0 2 0 123 *See Supplemental Notes Checklists NOT RECEIVED □ ords
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing of Received Daily Foods Production Service Received Temperature Logs Received Receiv	0 214 0 181 0 2 0 123 *See Supplemental Notes Checklists NOT RECEIVED □ ords
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing of Received ☑ Daily Foods Production Service Received ☑ Temperature Logs Received ☑ Law and Leisure Library Logs	0 214 0 181 0 2 123 *See Supplemental Notes Checklists Not Received □ ords Not Received □ Not Received □ Not Received □
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing of Received Daily Foods Production Service Received Temperature Logs Received Receiv	0 214 0 181 0 2 123 *See Supplemental Notes Checklists Not Received □ ords Not Received □

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on January 25, 2021. All population numbers current as of January 27, 2021

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of January 25, 2021:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- 13 RNs
- 9 LPNs
- 2- Psychologist*
- 1- Psychologist (part-time)
- 1- Licensed Clinical Social Worker
- 3- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for January 18, 2021- January 21, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from two to four detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

^{*}Change in staffing

COVID-19 UPDATES: Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID 19. They informed us that they have zero (0) staff members, GEO or ICE, that are positive this week. They have also reported zero (0) positive cases this week amongst the ICE detainees and the USMS detainees.
Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of January 29, 2021
Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of January 29, 2021
Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.
Congressman Crow's office recevied inquiries that the heat in the dorms weren't working. The heating room is what controls the heat in each dorm. Congressman Crow's office inquired if the heating room was being repaired. Per ICE: "We have been told this situation has been fixed"

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020		CYCLE 2 WEEK-AT-A-GLAI
	BREAKFAST	LUNCH	DINNER
MONDAY	Rice and Raisins	Chicken Fried Steak	Turkey Bologna
	Scrambled Eggs	Whipped Potatoes	Potato Salad
	Biscult or Tortilla	Cream Gravy	Vegetarian Beans
	Jelly	English Peas	Lettuce, Onion & Pickles
	Margarine	Carrots	Mustard & Salad Dressing
	Sugar	Dinner Roll	Frut
	Coffee	Margarine	Bread
	Milk 2 %	Salad w/ Dressing	Fortified Sugar Free Beverage
	Fruit	Fortified Sugar Free Tea	
TUESDAY	Dry Cereal	Chicken Patty	Turkey Hot Dogs on
OCCONT	Pancakes	Cream Gravy	Hot Dog Buns
	Syrup	Rice	Com
	• •	Green Beans	Colesiaw
	Turkey Ham		Macaroni Salad
	Margarine -	Roll	
	Sugar	Margarine	Onion
	Coffee	Brownie	Pickle Relish / Mustard
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
-			44
VEDNESDAY	Oatmeal	Beef and Bean Burrito	Meat and Vegetable Stew
	Creamed Meat Gravy	Spanish Rice	Rice
	Fried Potatoes	Pinto Beans	Cabbage
	Biscuit	Salsa	Onion
	Margarine	Lettuce	Combread
	Sugar	Dressing	Salad
	Coffee	Cheese	Dressing
	Milk 2 %	Peanut Butter Cake	Margarine
	Fruit	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HURSDAY	Scrambled Eggs	Hamburger Patty	Taco Meat
	Diced Potatoes	On Bun	Rice
	Jelly	Ranch Beans	Pinto Beans
	Ketchup	Oven Fries	Salsa
	Biscuit	Shredded Lettuce	Shredded Lettuce
		Onion	Shredded Cheese
	Margarine		
	Sugar	Salad Dressing	Tortillas
	Coffee	Ketchup	Applesauce Cake
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
RIDAY	Cinnamon Oatmeal	Fish	Chili Mac
	Pancakes	Beans	Beans
	Turkey Sausage	Carrots	Squash w/ Tomato & Onions
	Margarine	Rice	Dinner Roll
	Sugar	Onion	Margarine
	Milk 2 %	Combread / Margarine	Brownie
	Syrup	Tartar Sauce	Fortified Sugar Free Beverage
	Coffee	Fortified Sugar Free Tea	
ATURDAY	Farina	Turkey Ham	Chicken Leg Quarter
	Eggs	Cheese, Sliced	Potatoes Augratin
	Cream Gravy	Macaroni Salad	Mixed Vegetables
	Turkey Sausage	Vegetarian Beans	Beans
	Biscuit or Tortilla	•	Dinner Roll
		Lettuce / Onlon	
	Sugar	Mustard / Mayo	Margarine
	Coffee	Bread	Salad
	Milk 2 %	Fruit	Dressing
	Margarine	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
UNDAY	Dry Cereal	Fideo w/ Meat Sauce	Turkey Salad
	Eggs	Green Beans	Potato Salad
	Diced Potatoes	Beans	Coleslaw
	Salsa	Green Salad	Lettuce
	Tortilla	Dressing	Onion
	Coffee Cake	Roll	Bread
	Sugar	Margarine	Cake
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Milk 2 %	i Othick Angai Liee Lea	i Oranies ouddi Lisa Baadigge
	1811TA & 70		

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER







OPENING and CLOSING CHECKLIST

Shift Checklist	Al	PN	Л		Comme	ents			
	No	Yes	No	Yes					
All areas secure, no evidence of theft		>							
Workers reported to work, no open sores		1	CTOP STREET	J					
no skin infections		×		V					
no diarrhea		75		1					
Kitchen is in good general appearance		7		V					
All kitchen equipment operational & clean		7		V					
All tools and sharps inventoried		>		V					
All areas secure, lights out, exits locked				V					
DISH MACHINE	7	emp	eratur	e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications	Breakfast		152	(81					
and chemical agent used in Final Rinse			Lunc	h	154	183			
			Dinn	er	155	164			
POT and PAN SINK	I	empe	eratur	e	Wash 110 °F+	Rinse 110	oF+	200 ppm	
Final Rinse Temps determined by chemical agent used			Break	fast	110	111		200	2 mars
			Lunc	h	120	118		2001	PADM
			Dinn	er	112	117		200	PRM
FREEZER and WALK-IN	Te	mpera	ature		Freezer 0°F	Walk-in		k-in 2	
December 1 xx v					or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	9.9	39-37	38	5	
Record temperatures, Freezer and Walk-ins	CITY CONTRACTOR OF THE CONTRAC			PM		37.9	39	1.	
DRY STORAGE	Tempe	ratur			Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	1757	64			
Water Temps & Handwash Areas	AM		PM	1				-	
14	105-120	°F	105-12						
	120		12,2						

Signature, Cook Supervisor (AM)

1-24.21 DATE

Signature, Cook Supervisor (PM)

1-25-21

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Date: - 23-202			T		10200 Al			DO	'IVI
Shift Checklist		M	Pi			Comme	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft	1	1							
Workers reported to work, no open sores		/		/					
no skin infection	ns	\	N	A					
no diarrhea		- Constant							
Kitchen is in good general appearance		1		X					
All kitchen equipment operational & clean		*		Y					
All tools and sharps inventoried		1		4					
All areas secure, lights out, exits locked				16					
DISH MACHIN	E	Гетр	eratur	e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break	fast	160	183			
and chemical agent used in Final Rinse			Lune	ch	156	188			
			Dinn	er	156	12.3	Ď		
POT and PAN SINI	K :	Temperature			Wash 110 °F+	Rinse 110	200 p	nm	
Final Rinse Temps determined by chemical agent used			Break	fast	115	ils	And the same	.Sca.	
			Lung	h	1/2	ÌE	,	20	Soul
	- Y)		Dinn	er	112	115	244	200	Ohn
FREEZER and WALK-II	V Te	mper	ature		Freezer 0°F	Walk-in		k-in 2	1111
					or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	=10,2	3619		317	
Record temperatures, Freezer and Walk-ins				PM	-3.3	38.7	3	1.6	
DRY STORAGE	E Tempe	eratur	e 45-8	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	67-	67			
Record temperatures, Dry Storage Areas				PM	67	67			
Wilden Transport	42.5								
Water Temps & Handwash Areas	AM		PN						
	105-120		105-12						
	120		120	y					

Signature, Cook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)





Secure Services^m

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1-22-24			Time	: 025 AN	A Time	: 17	(1) P	M
Shift Checklist	AM	P	M		Comme	nts		
	No Ye	s No	Yes					
All areas secure, no evidence of theft								
Workers reported to work, no open sores								
no sķin infections								
no diarrhea		_						
Kitchen is in good general appearance	1 2		Y					
All kitchen equipment operational & clean	><		4					
All tools and sharps inventoried	<u> </u>		4					
All areas secure, lights out, exits locked		<u> </u>	4					
DISH MACHINE	Ten	peratu	re '	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications		Break	cfast	164	183			
and chemical agent used in Final Rinse		Lun	ch	155	168			
		Dinr	ner	155	125			
POT and PAN SINK	Ten	peratui	re	Wash 110 °F+	Rinse 110	o k +	200 p	pm
Final Rinse Temps determined by chemical agent used		Break	fast	110	111		Parmy	o) _i
		w	. 1.	1100	115		200	y vil
	. 3	Lun	cn	112	11 . 1		The state of the state of	
	1	Lune Dinr		112	1/5	4	2001	197
FREEZER and WALK-IN	Temp		ner	freezer 0°F	// 5	Walk	2001 6-in 2	Mr.
FREEZER and WALK-IN	Temp	Dinr	ner	Freezer 0°F or below	Walk-in 35-40 °F	Walk 35-4	2004 6-in 2 80°F	like .
FREEZER and WALK-IN Record temperatures, Freezer and Walk-ins	Temp	Dinr	AM	Freezer 0°F or below	Walk-in 35-40 °F	Walk 35-4	2001 6-in 2 10 °F	1111
FREEZER and WALK-IN Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins		Dinr erature	AM PM	Freezer 0°F or below	Walk-in 35-40 °F 36.5	Walk 35-4	2001 6-in 2 10 °F	13:11
FREEZER and WALK-IN Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins DRY STORAGE	Temp	Dinr erature	AM PM 80 °F	Freezer 0°F or below	Walk-in 35-40 °F 3 6.5 33-72 Store Rm	Walk 35-4	2001 6-in 2 10 °F	l)n
Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins DRY STORAGE Record temperatures Dry Storage Areas		Dinr erature	AM PM 80 °F AM	Freezer 0°F or below	Walk-in 35-40 °F 3 6.5 33-72 Store Rm	Walk 35-4	2001 6-in 2 10 °F	13111
FREEZER and WALK-IN Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins DRY STORAGE		Dinr erature	AM PM 80 °F	Freezer 0°F or below	Walk-in 35-40 °F 3 6.5 33-72 Store Rm	Walk 35-4	2001 6-in 2 10 °F	011
Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins DRY STORAGE Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas	Temperat	Dinr erature ure 45-	AM PM 80 °F AM PM	Freezer 0°F or below	Walk-in 35-40 °F 3 6.5 33-72 Store Rm	Walk 35-4	2001 6-in 2 10 °F	Mn ₁
Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins DRY STORAGE Record temperatures Dry Storage Areas	Temperat	Dinr erature ure 45-	AM PM 80 °F AM PM	Freezer 0°F or below	Walk-in 35-40 °F 3 6.5 33-72 Store Rm	Walk 35-4	2001 6-in 2 10 °F	Ma ₁
Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins DRY STORAGE Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas	Temperat	Dinr erature ure 45-	AM PM 80 °F AM PM M 20 °F	Freezer 0°F or below	Walk-in 35-40 °F 3 6.5 33-72 Store Rm	Walk 35-4	2001 6-in 2 10 °F	Mn ₁

2100	1-12-20
Signature, Cook Supervisor (AM)	DATE
/ I I A	'

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

1-23-21 DATE





OPENING and CLOSING CHECKLIST

Shift Checklist	AM		PN	Л		Comme	ents	with the same of t	
	No Y	Yes	No	Yes					
All areas secure, no evidence of theft		10							
Workers reported to work, no open sores		K	,				-		
no skin infections		1	13	1					
no diarrhea		×	and a second	154					
Kitchen is in good general appearance		×		V					
All kitchen equipment operational & clean		X	10	1					
All tools and sharps inventoried		>	1	X					
All areas secure, lights out, exits locked		4.4		V					
DISH MACHINE	Te	mpe	eratur	e /	Wash 150+	Rinse 18	 80+		
Temperature according to manufacturer's specifications			Break		151	187			
and chemical agent used in Final Rinse			Lunc	h	165	18 3			
			Dinn		1654	17	5		
POT and PAN SINK	Temperature			Wash 110 °F+	Rinse 110 °F+ 20		200 [nm	
Final Rinse Temps determined by chemical agent used			Break		111	1172			MG
			Lunc	h	115	122		200	
			Dinn	er	(/)	1/2		200	
FREEZER and WALK-IN	Tem	ners	ature		Freezer 0°F	Walk-in	Wal	k-in 2	11 11
	I OIII	por	neur c		or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-7.4	38		1.8	
Record temperatures, Freezer and Walk-ins				PM	6 6 3	38	30		
DRY STORAGE	Tempera	itur	e 45-8	0 °F	Spice Room	Store Rm		-	
Record temperatures Dry Storage Areas				AM	108	68			
Record temperatures, Dry Storage Areas				PM	62	68			
d									
Water Temps & Handwash Areas	AM 105-120 °		PN 105-12						
	105-120 °		ロコーレ	II AH II		1			

Signature Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

rev 02/2020 mps





OPENING and CLOSING CHECKLIST

Date:				Time	: Al	A Time	: [7001	PM
Shift Checklist	Al	M	PN	Л		Comme	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		Te.							
Workers reported to work, no open sores		Market Little Page		1					
no skin infection	s A	A	A	A					
no diarrhea	All of the state o								
Kitchen is in good general appearance		ϵ		La reserve					
All kitchen equipment operational & clean		6"		Entered and services					
All tools and sharps inventoried		W		made roller					
All areas secure, lights out, exits locked				**************************************					
DISH MACHINE		Гетр	eratur	e	Wash 150+	Rinse 18	1 0+		
Temperature according to manufacturer's specifications			Break	fast	154	183			
and chemical agent used in Final Rinse			Lunc	h	154	187			
			Dinn	er	150	120	5		
POT and PAN SINK	7	Гетр	eratur	e	Wash 110 °F+	Rinse 110 °F+		200 g	pm
Final Rinse Temps determined by chemical agent used	j		Break	fast	125	128		200 1	_
	9		Lunc	h	120	115		17.60	Perm
	1.) -		Dinn	er	112	115		200	ppm
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in		lk-in 2	,
D 1. S 1 W 11 ·				17.5	or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-10.2	37.8		s S	
Record temperatures, Freezer and Walk-ins	/ID			PM	7-3	39.4	1363		
DRY STORAGE	Tempe	ratur			Spice Room	Store Rm			
Record temperatures Dry Storage Areas	-			AM	ig 8	68			
Record temperatures, Dry Storage Areas				PM	60				
Water Temps & Handwash Areas	AM	10	PN						
	105-120	_	105-12 126	20 °F					
1									

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Signature, Cook Supervisor (AM)	DATE
	1.212.1
FOOD SERVICE MANAGER	DATE

Signature, Cook Supervisor (PM)

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Secure Services III

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	AN	1	PN	N		Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		20							
Workers reported to work, no open sores		1		X					
no skin infections		Y		×					
no diarrhea		X		X					
Kitchen is in good general appearance		5		\times					
All kitchen equipment operational & clean		×		X					
All tools and sharps inventoried		>		×					
All areas secure, lights out, exits locked				×					
DISH MACHINE	T	emp	eratui	·e	Wash 150+	Rinse 18	0+		
perature according to manufacturer's specifications			Break	fast	152	181			
and chemical agent used in Final Rinse			Lune	ch	154	182			
				ner	151	181			
POT and PAN SINK	T	Temperature		Wash 110 °F+	Rinse 110 °F+		200 p	-	
Final Rinse Temps determined by chemical agent used			Breakfast		110	112		2000	2000
			Lun	ch	128	125		hoors	
			Dinn	ner	119	123		200	MF
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F or below	Walk-in 35-40 °F		lk-in 2 -40 °F	
Record temperatures, Freezer and Walk-ins				AM	-7.4	28	3	7	
Record temperatures, Freezer and Walk-ins				PM	-9.9	39.9	37	29_	
DRY STORAGE	Tempe	ratur	e 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	63	68,			
Record temperatures, Dry Storage Areas				PM	68	68			
Water Temps & Handwash Areas	AM 105-120		PI 105-1						

ture, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

Shift Checklist		AM PM		Comments					
	1	Vo Yes	No	Yes			71105		
All areas secure, no evidence of theft		10							
Workers reported to work, no open sores		50	-						
no skin infection	ons	Y	N	asses A					
no diarrhea		×		A					
Kitchen is in good general appearance)c		V					_
All kitchen equipment operational & clear	1	F		ester ²					
All tools and sharps inventoried		>~		U,					
All areas secure, lights out, exits locked				6					
DISH MACHIN	VE	Temperature		Wash 150+	Rinse 18	20+			
perature according to manufacturer's specifications		Breakfast		132	181				
and chemical agent used in Final Rinse			Lun	ch	1.55	181			
	1.14		Dinr	er	195	155			
POT and PAN SINK		Temperature		Wash 110 °F+	Rinse 110	oF+	200 p	nm	
Final Rinse Temps determined by chemical agent used			Break		110	111			20,00
			Lune	ch	110	115		5000	
			Dinn			116		2	Poly
FREEZER and WALK-IN		Temperature		Freezer 0°F	Walk-in	Wal	k-in 2	1 4.4	
					or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-in				AM	-3.7	37.8	38	3.4	
Record temperatures, Freezer and Walk-in				PM	7.2	37.6	30	13	
DRY STORAG	E Te	mperatu	re 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas		AM		les	68				
Record temperatures, Dry Storage Areas				PM	64	6.6			
Water Temps & Handwash Areas	+	AM	PN	1					
	0.00	5-120 °F	105-12						
		20	136						

S' ture, Cook Supervisor (AM)

DATE

1-20-21

FOOD SERVICE MANAGER

DATE

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F				
A-1 A-2 A-3 A-4	73.91 72.70 72.50 72.81				
B-1 B-2 B-3 B-4	72.31 73.31 68.31 72.81				
C-1 C-2 C-3 C-4	72.81 73.51 73.60 73.01				
E5-11 E5-12	74.11 73.01				
D-1	71.12				
ISOLATION	70.81				
PATIENT ROOM	70.90				
INTAKE/RECEIVING	71 12				



Monday, Jan. 25, 2021 North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St. Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Showe #7
	A-1		104,2						
	A-2		104,2						
	A-3		104,1						
	A-4		104.3 104.3 104.3 104.2 104.3 (we'red 104.7 (we'red 104.7 104.7						
V	B-1		104,3						
	B-2		104.3						
	В-3		104.2						
	B-4		104.3						
	C-1	Uno	civeres						
	C-2		104.7						
	C-3	Unac	World						
	C-4		104.7						
	D-1		104.2				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1		104,1				N/A	N/A	N/A
	E-2		104.2						
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

	MED			<u></u>					
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A
PRINT Write Legi		eyn Hav	isen		SIGN:	la	2_		Service of Service Conf.
Medical Sh	iowers Ten	perature	Log Name:				Date:		
ROOM									
542	540	538	536	534	523	522		Tub Room	
 Temperatur	e Taken with	a Fluke Ma	nd 52 Digit	al Thermo	meter				



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday January 25, 2021

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	Un och	red		
South-B	710	104.1		
South-C	70.9	104,1		
South-D	un occup.	ed		
South-E	72.9	104.1		
South-F	68.9	109,2		
South-G	71,2	103.9		
South-L	70.8	104.3		
South-M	73.7 73.5	104.2		
South-N	73.5	104.1		
South-X	74.3	104.1		
South-Y	73.3	104,1		
South-Z	73.1	1041 0auped 105,6		
South SMU	68.6	105,6		
South SM - Shower 3				
MED ISO- Room 1	N/A		N/A	N/A
MED ISO- Room 2	N/A		N/A	N/A
MED ISO- Room 3	N/A		N/A	N/A
MEDICAL				

PRI	NT:	

Sean Hanson

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer